INFORMATION LETTER

Not for Publication — **NATIONAL CANNERS ASSOCIATION** — For Members Only

No. 1427 | Washington, D. C. | March 7, 1953

FDA Statement of Policy on Antibiotics in Foods

In a statement of policy published in the *Federal Register* of February 25, the Food and Drug Administration indicated that it considers addition of antibiotics to foods unsafe for the public health, and that such addition may be regarded as adulteration.

This holds interest for the canning industry in connection with proposals that have been made to use the antibiotic subtilin in conjunction with mild heat for the preservation of low-acid foods. Work in the N.C.A. Research Laboratories has shown that this method does not meet minimum requirements of safety and effectiveness, but there has been some uncertainty as to the attitude of food officials should some antibiotic free from these limitations be discovered.

The text of the announcement follows:

TITLE 21—FOOD AND DRUGS

Chapter I—Food and Drug Administration, Federal Security Agency

PART 3—STATEMENTS OF GENERAL POLICY OR INTERPRETATION

DIRECT OR INDIRECT ADDITION OF ANTIBIOTIC DRUGS TO FOODS FOR HUMAN CONSUMPTION

Pursuant to section 3 of the Administrative Procedure Act (60 Stat. 237, 238; 5 U.S.C. 1002), the following statement of policy is issued:

§ 3.29 *Direct or indirect addition of antibiotic drugs to foods for human consumption.* (a) The Food and Drug Administration has received inquiries concerning the use of antibiotic drugs as food preservatives. Careful consideration has been given to this question and the conclusion has been reached that such use constitutes a public-health hazard. Consumption of

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Ratzesberger at Ozark Meeting

N.C.A. President Louis Ratzesberger, Jr., in his first public appearance since the Convention, addressed the annual convention of the Ozark Canners Association this week in Springfield, Mo.

CMP Open-ended to Permit Unrestricted Trade in Metals

The Controlled Materials Plan has been "open-ended" to permit purchase, delivery and use of the three controlled materials—steel, copper, and aluminum—without government approval.

CMP procedures now authorize producers of the controlled materials to sell to any customer, after first filling certain government "rated" orders, and permit any person to acquire and use these materials for any purpose.

Under the open-ending, canners are enabled to deal directly with suppliers for their requirements for construction materials and for maintenance, repair and operating supplies; or they may continue to obtain such materials through self-certification procedures under CMP Reg. 6 and CMP Reg. 5, respectively.

The action was taken February 16 with issuance of Direction 20 to CMP Reg. 1 and Direction 10 to CMP Reg. 6.

The relaxation of controls is a step toward terminating CMP on June 30, when, it is expected, the government will be authorized to place rated orders only for military and atomic energy requirements.

M-32—Chemicals

M-32, which had governed the distribution of certain chemicals, was revoked February 25.

Prices of All Canned Foods Decontrolled or Exempted

All canned foods now have been decontrolled or exempted from price control.

The lifting of ceilings on canned foods was completed February 25 with issuance of Amendment 22 to GOR 7, Revision 1, exempting all "dry groceries" except coffee.

In the statement of considerations, OPS said that among the items exempted are baby foods, jams, jellies and preserves, macaroni and spaghetti, soups, and vinegar.

The amendment, specifically, adds the following to the list of products exempted from price control by GOR 7:

"2(q) *Dry groceries.* All sales (including sales by processors) in the continental United States of all commodities, regardless of size and whether sold in bulk or in container, formerly controlled by CPR 14, 15 and 16, except coffee and coffee concentrates.

"2(r) *Confectionery.* All confectionery and confectionery mixes, including candies, nuts, and all fountain-type fruits, syrups and toppings, regardless of type or size of container."

The amendment also revokes community pricing of dry groceries.

Agricultural Research Policy

A vigorous long-range research program designed to obtain answers to 18 broad questions, constituting today's inventory of the most serious shortages in the nation's supply of agricultural knowledge, was recommended by the RMA Agricultural Research Policy Committee at its meeting in Washington February 19-20.

The 18 questions—not listed in any order of priority or relative importance—to which the committee believes more satisfactory answers are essential are:

(1) How can we reverse the downward trend in the fertility of the soil? (2) How can we increase the contri-

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RMA Vegetable Committee

The RMA Vegetable Research Advisory Committee, at its annual meeting in Washington February 16-18, made recommendations for new or expanded research in several fields.

Marketing—In the field of marketing, priority was given to research in 26 fields of work, topped by (1) beginning a study on vacuum cooling and new types and sizes of containers for head lettuce, and (2) expanding work on prepackaging vegetables to include carrots, lettuce and other vegetables, with economic and biological studies being made in production and distribution centers.

Production—Of 15 priority-rated recommendations for research in pro-

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Invitations for Bids

Quartermaster Purchasing Offices—111 East 16th Street, New York 3, N. Y.; 1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif.

Veterans Administration—Procurement Division, Veterans Administration, Wash. 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is $10,000 or over.

The QMC has invited sealed bids to furnish the following:

FRUIT PRESERVES—65,459 dozen 2-lb. jars and 11,493 dozen No. 10 cans. Bids due in Chicago under QM-11-009-53-765 by March 10.

BEANS IN TOMATO SAUCE—43,012 dozen No. 2½ cans. Bids due in Chicago under QM-11-009-53-772 by March 12.

ORANGE JUICE—25,539 dozen 46-oz. cans. Bids due in Chicago under QM-11-009-53-135 by March 12.

ORANGE JUICE—113,431 dozen No. 3 cyl. cans. Bids due in Chicago under QM-11-009-53-136 by March 12.

FRUIT PRESERVES—10,720 dozen 1-lb. jars. Bids due in Chicago under QM-11-009-53-783 by March 25.

FRUIT JELLIES—10,820 dozen 1-lb. jars. Bids due in Chicago under QM-11-009-53-784 by March 31.

The Veterans Administration has invited sealed bids to furnish the following:

MUSHROOMS—7,000 dozen No. 10-oz. cans or equivalent in other size cans. Bids due under 8-299 by March 23.

FOREIGN TRADE

Fruit Cocktail in Canada

Canned fruit cocktail imported into Canada from the United States and other most-favored-nation countries is now dutiable at 2½ cents a pound, by Department of National Revenue instructions to Canadian customs ports on January 30.

According to the March 2 issue of *Foreign Commerce Weekly*, official publication of the U. S. Department of Commerce:

"The 150 percent raise in duty is the result of a decision to classify fruit cocktail under the tariff item 'canned peaches,' tariff item No. 106(a), because peaches are considered the chief constituent of the mix. Entry was formerly permitted under the canned fruit 'n.o.p.' category, No. 106(d).

"Heavy imports are apparently a factor in the change of duty. As far as known, the United States is the chief supplier. In 1951, the United States exported to Canada 19,657,570 pounds of fruit cocktail, including compote, salad, and other mixes, valued at $3,410,663. Exports in the first 11 months of 1952 so far reported amount to 16,904,037 pounds valued at $2,734,000."

According to a recent bulletin of the Canadian Food Processors Association, Canada imported 49,106,250 pounds of canned fruit in 1950, at the rate of one pound for every 2½ pounds of canned fruit produced in Canada.

STATISTICS

1953 USDA Vegetable Goals

The U. S. Department of Agriculture on February 19 announced its production goals for summer and fall vegetables for fresh use, summer melons, and vegetables for commercial processing.

The goals call for an increase of 1 percent in the acreage of summer vegetables for fresh market, a decrease of 2 percent for fall vegetables, and a decrease of 1 percent for vegetables for commercial processing. The acreage goals for summer melons is slightly higher than the 1952 acreage.

The goals for vegetables for processing are on a planted acreage basis, in contrast to other vegetable goals. For nine vegetables for commercial processing, the goals total 1,779,460 acres to be planted, compared with 1,800,950 acres planted in 1952.

Vegetables for commercial processing	Change from '52 planted acreage (*percent*)
Beans, lima	+ 5
Beans, snap	+ 5
Beets	+10
Cabbage for kraut	+15
Corn, sweet	− 5
Cucumbers for pickles	....
Peas, green	....
Spinach	....
Tomatoes, California only	−10
Tomatoes, all other states	....

1952 Spring Spinach Pack

The 1952 pack of spring spinach amounted to 5,099,154 actual cases as compared with 5,834,461 cases packed in 1951, according to a report by the N.C.A. Division of Statistics.

State	1951	1952
	(*actual cases*)	
New York	95,426	82,394
Maryland	289,024	201,912
Ozarks	1,445,311	1,159,808
Texas	669,004	839,749
California	3,069,413	2,528,596
Other states	266,283	286,695
U. S. Total	5,834,461	5,099,154

Ozarks include Ark., Kans., Mo., and Okla. Other states include Mich., Miss., S. C., Tenn., Va., and Wis.

Canned Fruit and Vegetable Stocks and Shipments

Reports on canners' stocks and shipments of canned apples, apple sauce, RSP cherries, green and wax beans, lima beans, corn, peas, tomatoes, and tomato juice have been compiled by the N.C.A. Division of Statistics.

Canned Apple Stocks and Shipments

	1951–52	1952–53	Change from '51 (*percent*)
	(*actual cases*)		
Carryover, Aug. 1	1,953,263	1,279,639	
Pack, July-Jan.	3,283,745	2,505,363	
Supply	5,237,008	3,785,002	
Stocks, Feb. 1	2,921,178	1,493,181	−49
Shipments during Jan.	635,818	204,649	−68
Shipments, Aug. 1 to Feb. 1	2,315,830	2,291,821	− 1
Percent of supply shipped to Feb. 1	44	61	

Apple Sauce Stocks and Shipments

	1951–52	1952–53	Change from '51 (*percent*)
	(*actual cases*)		
Carryover, Aug. 1	3,497,089	1,474,654	
Pack July-Jan.	8,876,692	9,031,178	
Supply	12,373,781	10,505,832	
Stocks, Feb. 1	6,779,412	4,271,175	−37
Shipments during Jan.	1,345,120	1,155,906	−14
Shipments, Aug. 1 to Feb. 1	5,594,369	6,234,657	+11
Percent of supply shipped to Feb. 1	45	59	

RSP Cherry Stocks and Shipments

	1951–52	1952–53	Change from '51 (*percent*)
	(*actual cases*)		
Carryover, July 1	29,950	212,949	
Pack	4,672,041	3,892,004	
Total supply	4,701,991	4,104,953	
Stocks, Feb. 1	1,150,841	981,495	−15
Shipments during Jan.	279,791	272,591	− 3
Shipments, July 1 to Feb. 1	3,551,150	3,123,458	−12
Percent of supply shipped to Feb. 1	76	76	

Green and Wax Beans Stocks and Shipments

	1951–52	1952–53	Change from '51 (*percent*)
	(*actual cases*)		
Carryover, July 1	1,395,850	2,453,035	
Pack	19,866,974	17,209,663	
Total supply	21,262,824	19,662,698	
Stocks, Feb. 1	9,188,405	5,045,467	−45
Shipments during Jan.	1,980,439	2,355,919	+19
Shipments, July 1 to Feb. 1	12,074,419	14,617,231	+21
Percent of supply shipped to Feb. 1	57	74	

Lima Bean Stocks and Shipments

	1951-52	1952-53	Change from '51
	(actual cases)		(per-cent)
Carryover, Aug. 1	707,447	727,753	
Pack	3,278,361	2,568,692	
Total supply	3,985,808	3,296,445	
Stocks, Feb. 1	2,079,240	1,292,087	−38
Shipments, Aug. 1 to Feb. 1	1,906,568	2,004,358	+ 5
Percent of supply shipped to Feb. 1	48	61	

Canned Corn Stocks and Shipments

	1951-52	1952-53	Change from '51
	(actual cases)		(per-cent)
Carryover, Aug. 1	373,375	427,729	
Pack	30,188,540	38,212,332	
Total supply	30,561,915	38,640,061	
Stocks, Feb. 1	10,636,199	16,787,016	+58
Shipments during Jan.	2,804,478	3,512,392	+25
Shipments, Aug. 1 to Feb. 1	19,925,716	21,853,045	+10
Percent of supply shipped to Feb. 1	65	57	

Canned Pea Stocks and Shipments

	1951-52	1952-53	Change from '51
	(actual cases)		(per-cent)
Carryover, June 1	1,110,783	4,740,089	
Pack	37,837,387	29,446,277	
Total supply	38,948,170	34,186,336	
Stocks, Feb. 1	14,325,441	12,014,288	−16
Shipments during Jan.	2,965,648	2,843,531	− 4
Shipments, June 1 to Feb. 1	24,622,729	22,172,048	−10
Percent of supply shipped to Feb. 1	63	65	

Canned Tomato Stocks and Shipments

	1951-52	1952-53	Change from '51
	(actual cases)		(per-cent)
Carryover, July 1	55,355	1,726,877	....
Pack	27,672,399	25,176,437	....
Total supply	27,727,754	26,903,314	....

Summary of Stocks and Shipments—California Excluded

Stocks, excluding Calif., Jan. 1	4,913,006	6,775,543	+38
Stocks, excluding Calif., Feb. 1	3,695,899	6,392,574	+73
Shipments, excluding Calif., Jan.	1,217,107	*382,969	....

* Shipments for all sections except California and the South amounted to 880,343 actual cases.

Tomato Juice Stocks and Shipments

	1951-52	1952-53	Change from '51
	(actual cases)		(per-cent)
Carryover, July 1	917,071	5,304,954	
Pack	31,625,534	31,416,590	
Total supply	32,542,605	36,721,544	

Summary of Stocks and Shipments—California Excluded

Stocks, excluding Calif., Jan. 1	10,110,689	12,010,022	+19
Stocks, excluding Calif., Feb. 1	8,818,393	10,814,313	+23
Shipments, excluding Calif., Jan.	1,292,296	1,195,709	− 7

Summary of Canners' Stocks on Feb. 1 and Season Shipments

Comparable data are available for canners' stocks and season shipments to February 1 for ten different canned food items. The comparison of February 1, 1953, data with those of a year ago and with the five-year average shown in the table below.

Stocks—On February 1, canners' stocks of three of the ten items were higher than a year ago, and stocks of four of the items exceeded the average for the five years, 1947-51. Thus, on February 1, canners' stocks of seven of the ten items were smaller than a year ago.

Season shipments—Shipments of four of the ten canned foods to February 1 were less than to the same date last year, while five items were shipped in greater volume than the five-year average, and one item showed no change. Lack of data for part of the five-year period does not permit a comparison of shipments with the five-year average for canned apples and apple sauce. However, of the remaining eight items, shipments of four this season to February 1 were above average shipments to the same date during 1947-51. Two items showed no change, and two showed smaller shipments.

Vegetables—Of the five major canned vegetables, total stocks were 4 percent above stocks for the same items a year ago. They were 11 percent higher than the five-year average stocks in canners' hands on February 1. Season shipments to February 1 were 6 percent less than for shipments of the same items to the same date a year ago, but only 2 percent less than for the same period during the five years, 1947-51.

Following is a summary, prepared by the N.C.A. Division of Statistics, of stocks of ten canned foods held by canners on February 1 and season shipments to February 1:

Canners' February 1 Stocks and Season Shipments to February 1

Item	Canners' Stocks, Feb. 1					Season Shipments to Feb. 1				
	1947-51 ave.	1952	1953 Quantity	1953 Percent change from 1947-51	1953 Percent change from 1952*	1947-51 ave.	1951-52	1952-53 Quantity	1952-53 Percent change from 1947-51	1952-53 Percent change from 1951-2*
	(millions of actual cases)									
Fruits:										
Apples (6/10)	2.0	2.9	1.5	−25	−48	n.a.	2.3	2.3	n.a.	....
Apple sauce	4.8	6.8	4.3	−10	−37	n.a.	5.6	6.2	n.a.	+11
Cherries, RSP	.7	1.2	1.0	+43	−17	3.1	3.6	3.1	....	−14
Vegetables:										
Beans, G & W	6.2	9.2	5.0	−19	−46	12.0	12.1	14.6	+22	+21
Beans, lima	1.6	2.1	1.3	−19	−38	2.0	1.9	2.0	....	+ 5
Corn	13.0	10.6	16.8	+29	+58	18.7	19.9	21.9	+17	+10
Peas	12.4	14.3	12.0	− 3	−16	22.5	24.6	22.2	− 1	−10
Tomatoes[b]	4.2	3.7	6.4	+52	+73	13.3	16.5	9.5	−29	−42
Tomato juice[b]	9.8	8.8	10.8	+10	+23	8.5	11.9	11.6	+36	− 3
Baby foods (dozens)	55.5	55.3	54.1	− 3	− 2	12.0	13.5	13.7	+14	+ 1

* Figures in this column may not agree with percentages computed in each commodity table because of rounding. [b] Excluding California. n.a.—not available.

Canned Baby Food Stocks

Details of the canned baby food supply, stock and shipment situation are reported by the N.C.A. Division of Statistics as follows:

	1952	1953
	(thousands of dozens)	
Canner stocks, Jan. 1	57,522	55,300
Pack, Jan.	11,288	12,525
Supply	68,810	67,825
Canner stocks, Feb. 1	55,320	54,083
Canner shipments, Jan.	13,490	13,742

LABORATORIES

N.C.A. Helps Army Training

Dr. E. J. Cameron, Director of the N.C.A. Washington Research Laboratory, presented a lecture March 3 on "Control of Canned Food Spoilage" to officers undergoing a special training program in the Veterinary Medicine Advanced Course, being conducted at the Army Medical Service Graduate School at the Walter Reed Army Medical Center in Washington.

Dr. Cameron's lecture dealt with bacteriology of canning, spoilage diagnosis, and public health aspects of canning.

The N.C.A. Washington Laboratory will be host to the same group of officers on March 11. Members of the Laboratory staff will address the group on the bacteriology of canning, process engineering, control of contamination, and containers.

Agricultural Research Policy

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bution of our forest, range, and water resources to local and national prosperity? (3) How can farm work be made more productive by use of power, equipment and efficient work methods? (4) Can we discover basic principles of life and growth and thus improve our plant and animal resources for human use? (5) How can we improve the nutrition of plants, animals, and humans by better use of soil resources, fertilizers and feeds? (6) How can we increase yields and improve the quality of our plant and animal products by scientific breeding? (7) How can we eradicate or minimize losses from recurring epidemics of animal, crop, and forest diseases? (8) How can we prevent the waste caused by destructive insects? (9) How can research help farmers to organize and manage their farms for profit and income stability? (10) How can farmers obtain the capital needed to own, operate and improve their farms? (11) How can rural families achieve more healthful and satisfying home and community living? (12) What are the basic characteristics of farm commodities and how can we utilize them in new and improved products? (13) How does kind, quality, and amount of food affect human health? (14) How can we reduce spoilage and loss of product quality between the farm and the consumer's table? (15) How can processing and marketing costs be reduced to benefit producers, market operators and consumers? (16) How can we provide market information needed by producers, traders, and consumers for intelligent selling and buying? (17) How can we reduce the agricultural maladjustments caused by changing conditions? (18) How can we reduce the lag-time between the findings of research and their widespread use?

The committee noted that none of these 18 questions is new, and that research already has developed partial answers to each. But, the committee pointed out, the need for new technology is such that neither these partial answers, nor current progress toward more complete answers is satisfactory.

RMA Vegetable Committee

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duction, top ranking was given to (1) expanding work on the effect of pesticides and herbicides and their residues on soils, animals, crop yields, and quality, and (2) initiating a comprehensive program on antibiotics for plant disease control.

Utilization—Of 15 top-rated recommendations in the field of utilization, emphasis was given to (1) expanding work on the effect of agricultural chemicals on flavor and other food qualities, this to include development of more efficient, rapid, and reliable methods for determining palatability and acceptability, and (2) expanding work on determining the constituents of vegetables affecting processing quality.

Marketing Service and Education—Top priority was given to (1) expanding crop estimates work to achieve complete coverage of commercial vegetable supplies, and (2) expanding work on the planning of market facilities for specific localities.

Among members of the committee attending the meeting were Morton Adams, Alton Canning Co., Inc., Albion, N. Y.; J. F. Dezauche, Dezauche & Son, Inc., Opelousas, La.; O. E. Snider, Blue Lake Packers, Inc., Salem, Ore.; and Russell H. Winters, The Larsen Co., Green Bay, Wis.

PERSONNEL

Illinois Canners Association

The Illinois Canners Association elected the following officers recently at the association's annual business meeting:

President—W. R. Benner, Streator Canning Co., Streator; vice president—Lloyd Sparrow, Lomax Canning Co., Lomax; secretary-treasurer—W. D. Jones, Streator (reelected).

Campbell Soup Officers

W. B. Murphy former executive vice president, has been elected president of Campbell Soup Company. He succeeds James McGowan, Jr., who continues as chairman of the board.

Oliver G. Willits, former vice president for public relations, has been elected vice chairman of the board. In this new capacity, he will continue to direct the company's public relations activities.

Both appointments were effective March 1.

STANDARDS

Grades for Canned Carrots

The Production and Marketing Administration, USDA, has promulgated U. S. standards for grades of canned carrots. Text of the standards was published in the *Federal Register* of February 26.

FDA Statement of Policy

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food so treated may cause sensitization of the consumer to such antibiotics and may result in the emergence of strains of pathogenic microorganisms resistant to these drugs.

(b) The presence of antibiotic drugs in foods intended for human consumption, or the direct or indirect addition of such drugs to such foods, may be deemed an adulteration within the meaning of section 402 of the Federal Food, Drug, and Cosmetic Act (sec. 402, 52 Stat. 1046; 21 U.S.C. 342).

(Sec. 701, 52 Stat. 1055; 21 U.S.C. 371)

Dated: February 18, 1953.

OVETA CULP HOBBY,
Administrator.

PUBLICITY

American Home Magazine

Six colorful and attractive dishes made with sardines are shown in the color photographs accompanying the article "Take a Can of Sardines" in the March *American Home* magazine.

It is the monthly "American Home Quickies" article and carries a page of easy-to-clip-and-file recipes. In addition to sardines, the recipes use ripe olives, cream of celery soup, pimiento, tomato sauce, cream of mushroom soup.

Better Homes and Gardens

Appearing in the March issue of *Better Homes and Gardens* magazine is an interesting article on canned soups. The article "Jig-time Meals with Soup" begins with two pages of color photographs of five featured soups.

"For a hurry-up luncheon as pretty and tempting as these, turn to your soup shelf. But don't always reach for a can of the same favorite; try a delicious blend," says the introduction of the article. The canned soups featured in the recipes are cream of mushroom, cream of chicken, vegetable-beef, tomato, bouillon, black-bean, and consomme. Other canned foods used are corn, deviled ham, tomato paste, and sardines.

Everywoman's Magazine

The March *Everywoman's* magazine features canned foods. In a series of food features entitled "Springtime meals using fish," "Springtime meals using cheese," "Springtime meals using eggs," "Springtime meals using vegetables," and "Springtime meals using meat," generous use is made of canned foods. In all, 20 canned foods are used in the menus and recipes. Each article is illustrated with a full-page color photograph.

In addition, two of the short food articles are based on canned fruits.

"Everywoman Makes," a monthly article in the magazine featuring a recipe with step-by-step preparation photographs, is entitled "Apple Cake." It says, "This quick apple cake made with biscuit mix, canned apple slices is ready in minutes."

The other article, "Year-Round Peach Desserts," by Norma Bade, food and equipment assistant, gives five canned peach dessert recipes. Four of these are pictured in a full-page black and white photograph. The author says, "Bright, golden canned peaches can be made up into luscious desserts any day of the year."

Family Circle Magazine

Family Circle magazine carries three articles about canned foods in the March issue.

"Fishing around for lenten-meal ideas? Try baiting your hook with one of these eight recipes featuring canned fish from your pantry shelf. Choose from popular tuna, glamorous lobster, delicate crab meat, salty cod, plump sardines, rosy salmon, or tender shrimps. It's the season for canned fish—and the fishing is mighty good!" is the introduction to the article entitled "Our Best Fish Dishes From Your Pantry Shelf" by Grace White, food editor. Some of the canned fish recipes are pictured on a full-page color photograph. Along with the canned fish, pineapple, cream of celery soup, white potatoes, peas, mushrooms, and pimiento are used in the recipes.

An illustrated article "How Many Cups in A Can?" gives the reader helpful can and jar size and other buying information about canned foods. The article starts, "Have you noticed the new-size cans your favorite fruits and vegetables are coming in? There's an eight-ounce (1 cup) size for the twosome family and a one-pound can for double this measure." The author suggests, "So that you can buy the right-size can of fruit or vegetable that best suits your family needs, here's a check list to tell you how many cups each of the various sizes contains. The weight of the contents is clearly printed on the label of each can."

Another article, "Meal-Makers with Canned Corn," gives six budget menu suggestions and main dish recipes featuring canned corn. Canned corn, peaches, tomatoes, and tomato soup are used in the menus and recipes.

House Beautiful Magazine

In the March issue of *House Beautiful* magazine, the article "Cans Give You a Ready-Made Start for Better Recipes," gives 25 ideas for using canned foods. Victor Bereron, the author, says:

"Until a few years ago, I wasn't too keen about canned foods. Despite the fact that my parents owned a small grocery store, we scarcely ever used canned foods at home. Both my mother and father were good cooks of the old school, which meant that they just cooked like little beavers and took a long time doing it. The results were so good, I guess I grew up thinking that no food could be of much account if it weren't prepared their way. But as I grow older, and see—and taste—what women are doing with canned foods, my prejudice dwindles and my appreciation grows. I now freely admit that fabulous things can be done with canned foods.

"Much of the scorn directed at canned foods stems from the same source as mine. Old-time cooks thought it was a lazy, extravagant way of doing things and we've all heard the innumerable corny jokes about brides and can-openers, to the point where canned foods have been too often used with apologies, as last-minute meals, emergency rations, and that sort of thing. Well, that's a lot of bunk."

The author goes on to enumerate the many varieties of canned foods found on the market today and some of his experiences in eating various interesting dishes with canned foods. He tells about a quick Mexican meal using canned tortillas, chicken or turkey, tomato paste, consomme, pinto beans, and fried beans. Ways to use various canned vegetables, fruits, soups and juices are given. In all, there are 95 uses of canned foods in the article.

Parade Magazine

"For speedy dinners . . . keep the 'makings' of many meals on your pantry shelf," said Beth Merriman, food editor, in the subtitle of her article "A 'Quickie' Meal" that appeared in the February 15 issue of *Parade* magazine.

Introducing her recipe, using canned cream of mushroom soup and meat, the author began: "Here's the secret of an unlimited variety of quickie meals: keep on hand several kinds of canned condensed soups, packaged pre-cooked rice and canned fish, shellfish, meats and chicken."

Parade is the Sunday magazine section of 32 metropolitan newspapers over the country.

This Week Magazine

"Quick Tricks" was the title of the article by Clementine Paddleford, food editor, in *This Week* magazine of February 15. The Sunday magazine is distributed with 32 leading newspapers throughout the country.

Miss Paddleford's article featured the "easy-does-it tips" of Mrs. Myrna Johnston, director of the foods and equipment department of *Better Homes and Gardens* magazine. About Mrs. Johnston the author said: "Keynote of Myrna's entertaining is to do it 'drop of the hat.' She doesn't mind pulling a whole meal out of boxes, cans and freezer packages, but she puts these things together adding her own monogram as she does with the food featured in her color photographs."

In the suggestions for easy meals, the following canned foods were used: ham, sweet potatoes, pineapple, peaches, corn, tamales, chili, spaghetti, kidney or red beans, mushroom soup, ripe olives, pork and beans, spinach, and pimiento.

Better Living Magazine

"Canned fruits work the wonders" is the subtitle of the article "Fancy Dress Desserts" by Helen Mills, assistant food editor, in the March issue of *Better Living* magazine.

The article begins with a two-page color photograph showing six desserts made with canned fruits. Fruit cocktail, peaches, apples, pineapple, pineapple juice, and lemon juice are used in the recipes.

A short article on a later page of the magazine is entitled "P.S. from Esther Kimmel," food and equipment editor, that says: "We have a wonderful article this month. Fancy Dress Desserts. . . . Shows you several new and pretty ways to serve canned fruits. But don't let this fancy business make you feel that the recipes should be saved for state occasions only. Look and see—most are everyday as can be!"

The author goes on to give four recipe ideas for the times when "you just want to open the can—and serve". Suggestions are given for canned peaches, pears, pineapple, fruit cocktail, and another for any kind of fruit.

American Weekly Magazine

Amy Alden's food article in the February 15 issue of *American Weekly* magazine featured canned fruits. The food editor entitled her article "Do As The Great Chefs Do—Add Flavor with Fruit."

The article consisted of a page giving 13 main-dish, salad and dessert recipes, and a full-page color photograph showing the prepared dishes. The canned foods used were peaches, pineapple, grapefruit sections, pineapple juice, and corned beef hash.

American Weekly is the Sunday magazine supplement of many leading metropolitan newspapers throughout the country, with a circulation of over nine million.

Woman's Day Magazine

Two articles featuring canned foods appear in the March issue of *Woman's Day* magazine.

Glenna McGinnis, food editor, in her article "Fish From Your Pantry Shelf" says, "A well-stocked shelf saves time on busy days." Her six main dish recipes use sardines, pimiento, shrimp, salmon, tuna, and cream of mushroom soup. The article carries black and white photographs of some of the fish dishes.

Another article, "Canned-Corn Dishes" by Marjorie Henderson of the food staff, begins, "A bumper crop of corn last summer has made canned corn really cheap. Here are various ways of using it—whole kernel or cream style—for hearty, low-cost meals." Nine recipes using canned corn are given. Other canned foods used in the recipes are mushrooms, pimiento, shrimp, chicken-rice soup, clams, tomatoes, and cream of celery soup.

Forthcoming Meetings

March 9-13—Statistical Quality Control School, University of Maryland in cooperation with National Canners Association and Tri-State Packers Association, Inc., College Park, Md.

March 12-13—Northwest Branch of National Canners Association, 16th Annual Canned Salmon Cutting and Salmon Research Conference, Olympic Hotel, Seattle

March 13-14—Utah Canners Association, 41st Annual Convention, Hotel Utah, Salt Lake City

March 16—Tennessee-Kentucky Canners Association, Annual Meeting, Noel Hotel, Nashville

March 17-18—Northwest Canners Association, Annual Meeting, Chinook Hotel, Yakima, Wash.

March 19-20—Tri-State Packers Association, Inc., Spring Meeting, Lord Baltimore Hotel, Baltimore

March 23-24—Canners League of California, 49th Annual Directors Conference, Santa Barbara Biltmore, Santa Barbara

March 23-24—Virginia Agricultural Extension Service, Virginia Canners School, Hotel Richmond, Richmond

March 24—Wisconsin Canners' Safety Institute, Hotel Loraine, Madison

March 25—Wisconsin Canning Technology Conference, University of Wisconsin, Madison

March 29-31—United States Wholesale Grocers Association, Convention and Exposition, Shoreham Hotel, Washington, D. C.

April 16—Indiana Canners Association, Spring Meeting, Claypool Hotel, Indianapolis

June 14-15—Michigan Canners Association, Spring Meeting, Park Place Hotel, Traverse City

October 15-17—Florida Canners Association, Annual Meeting, Casa Blanca Hotel, Miami Beach

November 9-10—Michigan Canners Association, Fall Meeting, Pantlind Hotel, Grand Rapids

November 19-20—Indiana Canners Association, Annual Convention, French Lick Springs Hotel, French Lick Springs

November 23-24—Pennsylvania Canners Association, 39th Annual Convention, Penn Harris Hotel, Harrisburg

December 3-4—Tri-State Packers Association, Inc., 50th Annual Meeting

December 10-11—New York State Canners and Freezers Association, Inc., 68th Annual Convention

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